Food Service in a Disaster

It is the policy of Petersen Health Care that the Food Service Department will provide essential provisions to all residents, staff, and family members in the event of an emergency such as loss of electricity, tornadoes, floods, hurricanes, blizzards, or earthquakes.

Procedure:

1. Food service personnel and the RD are notified when a disaster situation exists and follow the same guidelines that are contained in the facility disaster plan.

2. The Food Service Manager will make adequate staffing arrangements.
   - On duty employees will remain on duty and will assist as necessary.
   - Existing personnel in the health care facility who are capable and willing to function in the Food Service Department may be utilized.
   - Off-duty food service personnel may be called into work, or if available, personnel from other near by facilities may be utilized.
   - If the Food Service Manager is not available, the Administrator will assign a responsible person to direct the Food Service Department. That person will be responsible for the overall daily operation of the Food Service Department.
   - Volunteers may be assigned to the Food Service Department as necessary to meet the resident’s dietary needs during the emergency.
   - The Administrator or Food Service Manager will notify vendors of emergency status situation.
   - Members of the facility staff may be requested by the Food Service Manager or Administrator to pick up dietary supplies from a vendor if, during the emergency, the vendor is unable to make a delivery.
   - Food service personnel may need to assist other personnel elsewhere in the facility.

3. Adequate food supply.
   - The food inventory shall be maintained to provide 3-day supply of perishable food and a 7-day supply of grocery items. The non-food supply items, which are routinely on hand, should meet the needs of in-house staff and residents for three days. Emergency
non-food supply shall be labeled for that purpose. (Some variation may be approved based on physical plant limitations for storage.)

B. The following items will be stocked in the facility at all times (some variation from the following list may be approved based on physical plant limitations for storage):

   Water: Facility has emergency water contract with Martin Bros Distributing.
   Non-perishable Protein Source: Canned stews, ravioli, tuna, peanut butter, etc.
   Pureed Food: If emergency generator is hooked up, the food processor or blender can be used to blenderize the regular foods. If the food processor cannot be used, strain the soups, serve mashed potatoes, instant puddings, applesauce, cottage cheese, etc.

4. Basic principles in an emergency for using the foods on hand are:

A. First and Second Day:
   Breakfast:
   Fresh fruits and juice
   Dry cereal
   Bread, margarine, jelly, peanut butter
   Milk, fresh (if temperature is below 41°F) or reconstituted evaporated or powdered milk

   Lunch and Supper:
   Entrée: Frozen or precooked food such as turkey roll, lunchmeat, cheese, etc.
   Vegetables: Fresh vegetables in salad and finger food
   Fruit: Fresh fruits first, canned fruits or juices
   Starch: Bread, crackers, potato chips
   Dessert: Fruits, pudding, cakes, cookies
   Milk: Fresh (if temperature is below 41°F) or reconstituted evaporated or powdered milk

   If they can be safely prepared, cooked foods can be added to the menu. The temperature of perishable foods should be checked before use to assure that it has not been in the temperature danger zone (41°F – 135°F).

B. Third Day:
   Breakfast:
   Juice
   Cooked cereal
   Egg
   Bread (if still available), margarine, jelly
   Milk, fresh (if available) or reconstituted evaporated or powdered milk
Lunch and Supper:

Entrée: Continue to use up any refrigerated or frozen items that may be left, or use canned items such as tuna, peanut butter, etc.

Vegetables: Canned or dehydrated

Soups: Canned or homemade

Starch: Rice, noodles, potatoes, etc. cornbread, muffins, biscuits

Desserts: Fruit, pudding, cakes, cookies

Milk: Fresh (if available) or reconstituted evaporated or powdered milk

6. The specific menu that will be followed will vary depending on the season of the year and the foods on hand at the time of the disaster.

7. Therapeutic Diets:

A. Therapeutic diets will be followed only for residents with severe problems.

B. Alter textures only when necessary. Canned puree foods may be used if needed.

C. All other residents will receive the same menu.

8. Production Guidelines:

A. Use thawed items first.

B. Use pre-chilled and other foods from the refrigerator and freezers before opening canned items. Use pre-portioned foods first, then roasts.

C. Use cheese and eggs last from refrigerated foods.

D. Repack freezer so that the frozen foods are packed close together to prevent air circulation. Do not open refrigerator or freezer doors unnecessarily. Place dry ice in freezers and refrigerators if available.

E. If there is no electricity, monitor temperature in freezers and refrigerators (include resident room refrigerators) at least daily.

F. Do not attempt to cook on an open fire unless it has been officially approved, as there may be a gas leak. CHECK THAT THERE ARE NO BROKEN GAS LINES BEFORE LIGHTING ANY PILOT LIGHTS ON OVENS OR RANGES.

G. Refer to Boil Water Policy and Emergency Water Plan for water usage guidelines.

H. If no gas or electricity:
   1. Serve a cold meal.
   2. When safe, consider alternate methods of heating foods:
      • Canned sterno

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9. Ware Washing:

A. Food may be served on disposable ware. A 3-day supply should be on hand.

B. If disaster lasts longer than the supply of disposable dishes, a 3-step sanitation method should be used to clean dishes and utensils (Note: water must be from a safe source or boiled prior to use).

   Step 1: Scrape well then wash in warm, soapy water
   Step 2: Rinse with warm water
   Step 3: Sanitize with an approved chemical sanitizer in the appropriate concentration

10. Disposal of trash:

A. Kitchen wastes will be kept in leak proof, non-absorbent tightly closed containers until such time that a sanitary disposal can be provided.

11. An annual disaster in-service should be given to food service staff so that they may practice planning menus that would take into consideration the actual foods on hand, what utilities they may use and length of disaster.

12. The menu may need to be modified at the time of the disaster depending on the type of disaster and type of utilities that are available.